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IN THE CLAIMS:

The following listing of claims replaces any earlier listing:

1.   (currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

   a)   selecting or preparing a base food, said base food comprising a matrix and a flavor mixture, said flavor mixture imparting to said base desired properties,

   b)   analyzing the flavor composition and flavor concentration attributable to said flavor mixture in the headspace above the base food,

   c)   introducing the flavor mixture into a different matrix to produce a second food,

   d)   analyzing the flavor composition attributable to said flavor mixture in the headspace above the second food,

   e)   comparing the results in step b) and d),

   f)   changing the composition of the flavor mixture based on the results of step e)

   g)   introducing the changed flavor mixture produced in step f) into said different matrix and repeating steps d) and e), and

   h)   based on the results of step g), repeating steps f), d) and e) until the flavor composition attributable to the flavor mixture in the headspace above the second food ~~substantially~~ corresponds to the flavor composition attributable to the flavor mixture in the headspace above the base food.

2.   (Previously presented) A process for the adaptation of flavor mixtures comprising the steps of:

   a)   selecting or preparing a base food, said base food comprising a matrix and a flavor mixture, said flavor mixture imparting to said base desired properties,

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b) analyzing the flavor composition and flavor concentration attributable to the components of said flavor mixture in the headspace above the base food,

c) introducing the flavor mixture into a different matrix to produce a second food,

d) analyzing the flavor composition attributable to the components of said flavor mixture in the headspace above the second food,

e) comparing the results in step b) and d), wherein the comparing step comprises:

1) calculating a correction factor from the peak area percentages of the analyses of the base food and the second food,

2) calculating the number of moles of the individual flavor compounds in the flavor mixture in the headspace above the base food and above the second food,

f) on the basis of the correction factors determined in step 2) adapting the flavor mixture to be added to the second matrix such that the flavor composition attributable to the components of said flavor mixture in the headspace above the second food when analyzed to correspond to that of the base matrix and

g) preparing the adapted flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing by incorporating said flavor mixture into said different matrix to prepare said second food.

3. (Original) A process according to Claim 1, wherein the volatile constituents of the flavor mixture in the headspace above the matrix are determined.

4. (Original) A process according to Claim 1, wherein the analyses are carried out by means of static headspace gas chromatography.

5. (Previously presented) A process for the adaptation of flavor mixtures comprising the steps of:

a) selecting or preparing a base food, said base food comprising a matrix and a flavor mixture, said flavor mixture imparting to said base desired properties,

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      b)   analyzing the flavor composition and flavor concentration attributable to the components of said flavor mixture in the headspace above the base food,

      c)   introducing the flavor mixture into a different matrix to produce a second food,

      d)   analyzing the flavor composition attributable to the components of said flavor mixture in the headspace above the second food,

      e)   comparing the results in step b) and d),

      f)   on the basis of the correction factors determined in step 2) adapting the flavor mixture to be added to the second matrix such that the flavor composition attributable to the components of said flavor mixture in the headspace above the second food when analyzed correspond to that of the base matrix and

      g)   preparing the adapted flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing by incorporating said flavor mixture into said different matrix to prepare said second food;

      wherein the analyses are carried out by means of static headspace gas chromatography;

      wherein the peak area values determined by gas chromatography for the flavor composition attributable to the components of said flavor mixture in the headspace over the base matrix and for the flavor composition attributable to the components of said flavor mixture in the headspace over the different matrix are used to form a quotient for calculating the correction factors.

6.   (Previously presented) A process according to Claim 1, wherein the adapted flavor mixture is introduced into the different matrix at a concentration such that the peak area total of the flavor composition attributable to the components of said flavor mixture in the headspace over the matrix corresponds to that of the base matrix.

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8.   (Currently amended) A flavor mixture produced from a process for the adaptation of flavor mixtures comprising the steps of:

         a)   selecting or preparing a base food, said base food comprising a matrix and a flavor mixture, said flavor mixture imparting to said base desired properties,

         b)   analyzing the flavor composition and flavor concentration attributable to said flavor mixture in the headspace above the base food,

         c)   introducing the flavor mixture into a different matrix to produce a second food,

         d)   analyzing the flavor composition attributable to said flavor mixture in the headspace above the second food,

         e)   comparing the results in step b) and d),

         f)   changing the composition of the flavor mixture based on the results of step e)

         g)   introducing the changed flavor mixture produced in step f) into said different matrix and repeating steps d) and e), and

         h)   based on the results of step g), repeating steps f), d) and e) until the flavor composition attributable to the flavor mixture in the headspace above the second food substantially corresponds to the flavor composition attributable to the flavor mixture in the headspace above the base food.

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